

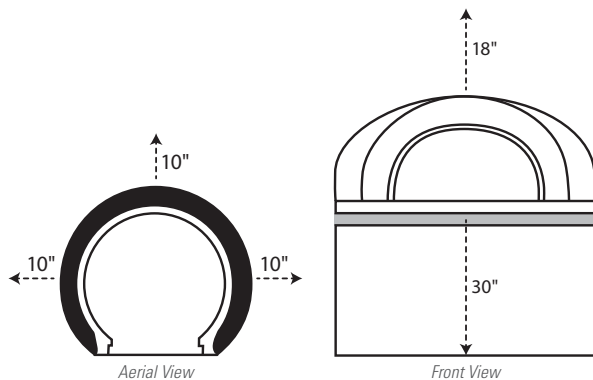
CBO-500 Pre-Assembly

INSTALL AND USE ONLY IN ACCORDANCE WITH CHICAGO BRICK OVEN'S INSTALLATION AND OPERATING INSTRUCTIONS (OR EQUIVALENT). CONTACT LOCAL BUILDING OFFICIALS OR FIRE OFFICIALS ABOUT RESTRICTIONS AND INSTALLATION INSPECTION IN YOUR AREA.

Requirements for Clearance from Combustible Materials

To avoid the possibility of a fire, when installing your Chicago Brick Oven wood burning oven (either outdoors or indoors), you must adhere to the following requirements for minimum clearance between your Oven and any combustible materials.

- **Clearance around the Oven:** The sides and back of the Oven must be at least 10 inches away from combustible materials (*See Aerial View below*). The top of the Oven must have at least an 18-inch clearance and the bottom a 30-inch clearance from combustible materials (*See Front View below*).



- **Clearance around the Door Opening:** A minimum 30-inch clearance from combustible materials is required on each side of the Door opening and 36 inches from the front of the Door opening. (A Hearth extension may be required to meet these clearance requirements.)
- **Clearance from Wood Storage Area:** There must be a 7-inch clearance between the bottom Insulating Boards of the Oven and any wood storage areas that are under the Oven installation. To ensure the 7-inch clearance, it is recommended that you incorporate a non-combustible physical barrier or some other indicator of the distance within the wood storage area.

THE FACE OF THE ENCLOSURE MUST BE CONSTRUCTED OF A NON-COMBUSTIBLE MATERIAL.

WARNING: DO NOT PACK THE REQUIRED CLEARANCE AREAS WITH INSULATION OR OTHER MATERIALS. WHEN THIS OVEN IS NOT PROPERLY INSTALLED, A FIRE MAY RESULT. TO REDUCE THE RISK OF FIRE, FOLLOW THE INSTALLATION INSTRUCTIONS.

Requirements for Outdoor/Indoor Chimney Installations

When building the Chimney, it is important to refer to your local building code standards.

Every CBO-500 Oven comes with a DuraVent Anchor Plate (Model # 9441) that works with a Class "A" 6" Pipe. You can buy this pipe from any building or hearth manufacturer.

A minimum 24" pipe section is required. If you are assembling your Chimney at 90°, you can add additional 24" sections as required. (The Chimney Pipe cannot have a total bend of more than 30°) The taller the Flue Stack is, the further away the exhaust is from the cook!

Note: *The Chimney Connector shall not pass through an attic, roof space, closet or similar concealed space, or a floor or ceiling. Where passage through a wall or partition of combustible construction is desired, the installation must conform to the CAN/CSA-B365 installation code for Solid-Fuel-Burning Appliances and Equipment.*

Note: *For indoor installations that utilize a combustible enclosure, only a Class A Chimney should be used from the Anchor Plate on the Oven to the termination point outside of the building/structure. For outdoor non-combustible enclosures, a stainless steel connector can be used.*

Note: *Please refer to the Exhaust Hood manufacturer's recommendations for inspection, maintenance and cleaning.*

WARNING: THE CHIMNEY MUST BE OF A TYPE SUITABLE FOR SOLID FUEL. THE CHIMNEY AND THE REQUIRED CHIMNEY CONNECTOR MUST BE IN GOOD CONDITION AND KEPT CLEAN.

CAUTION: NEVER USE ANY COMBUSTIBLE MATERIALS NEAR THE ANCHOR PLATE OR FLUE STACK. WE RECOMMEND A MINIMUM 6" OF AIR SPACE BETWEEN THE ANCHOR PLATE AND FLUE AND ANY COMBUSTIBLE MATERIAL. AGAIN, CHECK WITH YOUR LOCAL BUILDING DEPARTMENT TO ENSURE YOU ADHERE TO LOCAL BUILDING CODES!

Arch Dome Insulation Blanket

Very important for correct functioning and life of the CBO-500 Oven!

The Oven Dome must be covered with the supplied Ceramic Fiber Insulation Blanket. The Blanket, which withstands high temperatures, should cover the entire surface area of the Dome. You can cut the Ceramic Fiber to insulate around the Metal Anchor Plate. Since most heat loss will occur at the Metal Anchor Plate and top of the Oven, you should ensure these spots are well-insulated. You can choose to insulate the Oven further by packing Vermiculite or other non-flammable insulating material above the Blanket. The better you insulate your Oven, the better it will perform!

Note: *It is important that you use all of the Insulation supplied to avoid a possible fire.*

Note: *All orders are FOB. Inspect all components for damage at time of delivery. Reject delivery if damaged or not on packing slip. If damages are discovered after delivery, contact your carrier for recourse.*

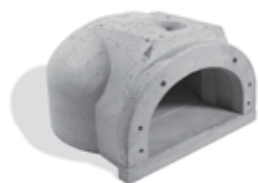
Note: *Any variance from the Chicago Brick Oven installation instructions or alterations made to prefabricated Ovens **without written approval from Chicago Brick Oven**, will void your warranty.*

Note: *Your Oven is designed for burning solid, dried wood **only**. Do not burn scrap wood, compressed logs or other materials. Failure to follow this instruction may damage your Oven and void your warranty.*

CBO-500 Assembly Instructions

**CBO-500 OVENS SHOULD BE INSTALLED BY A PROFESSIONAL
OR SUITABLY-QUALIFIED INDIVIDUAL.**

Parts and Components



**Dome, Hearth (2 pieces)
& Arch**



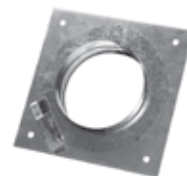
Decorative Door



Nuts & Bolts



**ThermoWorks
Thermometer**



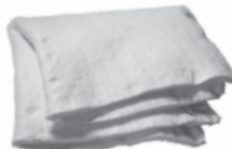
**DuraVent Anchor Plate
(Model #9441, 6")**



**18" Gauge Galvannealed
Steel Plate**



Insulating Boards



Insulating Blanket



Mortar



**Cooking Accessories:
Pizza Peel and Brush**

Support Base

The CBO-500 Oven Support Base must:

- be constructed of masonry or metal
- have at least the same area dimensions as the external footprint of the Oven

You must check with your local Building Department to determine the amount of clearance required by local building codes between the Oven and Decorative Cover. CBO recommends you add at least 8" for the width (4" per side) and 5" for the depth (on the back side of the Oven) to accommodate the Decorative Cover and Insulation. Also see the *Requirements for Clearance from Combustible Materials* section on Page 5 of this manual.

CAUTION: DO NOT USE ANY COMBUSTIBLE MATERIALS IN THE CONSTRUCTION OF THE COVERING (SHROUD) OF THE OVEN. ALL BUILDING MATERIALS USED NEAR THE OVEN, METAL ANCHOR PLATE AND FLUE PIPE SHOULD BE NON-COMBUSTIBLE AND NEVER MADE OF WOOD.

The Support Base surface must be flat, level and strong enough to support the total combined weight of the Oven (350 lbs.) and the Decorative Cover design you choose.

The two vertical support feet of the Support Base are typically made of concrete block. The horizontal Support Base is typically made of a 4"-thick, steel-reinforced concrete slab. The standard height of the horizontal part of the Support Base is 42".

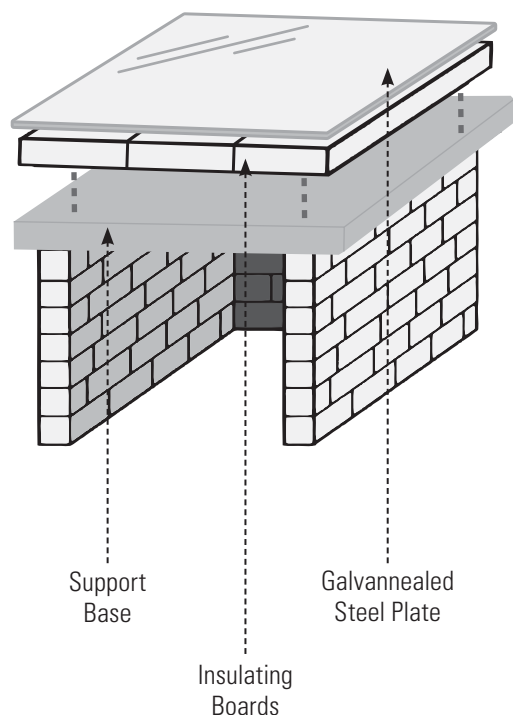
Note: *Imagine the Oven's Support Base as a table. The table's legs are concrete blocks and the tabletop is a 4"-thick concrete slab. To build the Support Base, you build the support legs out of concrete block, then on top of that leg base, you build a frame to pour a concrete slab (the tabletop). On the concrete slab (the tabletop), you position the Sub-hearth Insulation Boards, then the Hearth, then the Oven.*

CAUTION: TO AVOID THE POSSIBILITY OF A FIRE, NON-COMBUSTIBLE MATERIALS MUST BE USED IN THE CONSTRUCTION OF THE SUPPORT BASE AND ANY FRAMING USED AROUND THE OVEN.

CBO-500 Assembly Instructions

Hearth Insulation

Sub-hearth Insulation Board (supplied)



Your CBO-500 Oven comes with Insulation Boards (shipped in three pieces) that are placed under the 18-gauge Galvannealed Steel Plate and both pieces of the Hearth for insulation.

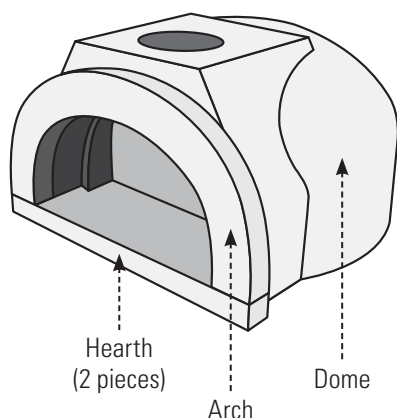
Place the Insulation Board on the Support Base. Next, lay the Galvannealed Steel Plate over the Insulation Board. Then set the Oven Base on the steel plate. Do not use any materials (mortar, cement, glue) to attach the Oven Base to the Galvannealed Steel Plate. *It is very important that the entire Oven Base come in contact with the Galvannealed Steel Plate.*

The Insulation Board must be cut so that it is flush, or slightly set back, with the front end of the Hearth, the Support Base and the two vertical support feet in order for the final Decorative Cover to fit properly and protect the Insulation Board from exposure to moisture. The Insulation Board can be cut-to-size with a regular jigsaw.

The Oven's decorative finish should be built on top of the Support Base, *not on top of the Insulation Board. Remember, the Insulation Board should not be exposed to the elements and should not get wet.*

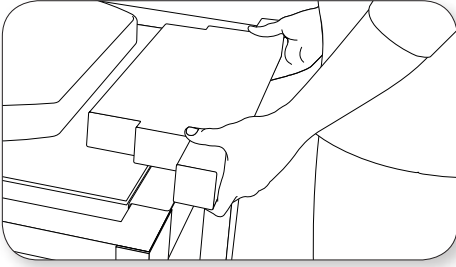
Note: *It is important that you use all of the Insulation supplied to avoid a possible fire. The Sub-hearth Insulation should not be exposed to the elements and should never get wet. It is recommended that you sweep or vacuum the Galvannealed surface to remove debris before hearth installation.*

Oven Assembly

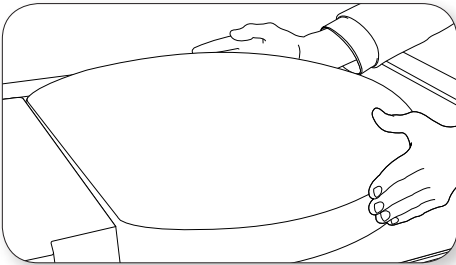


Shown is the final assembly of the three-piece CBO-500 oven. The final assembly will rest on the Galvannealed Steel Plate and Insulation Board on your support base.

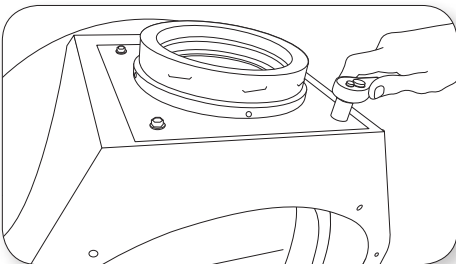
CBO-500 Assembly Instructions



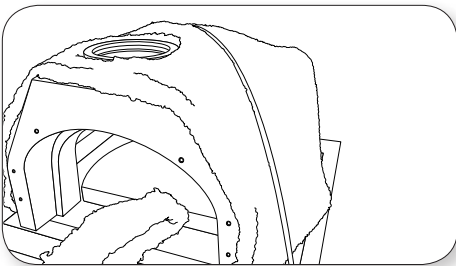
- 1 After the Insulation Board has been set and the Galvannealed Steel Plate placed on top of it, you are now ready to set the Hearth into place. Line the Front Hearth piece up with the front of the Oven base. As you can see, the Insulation Board is not exposed to the elements and covers the entire Main Hearth.



- 2 Push the Main Hearth in place so there is a tight fit with the Front Hearth.



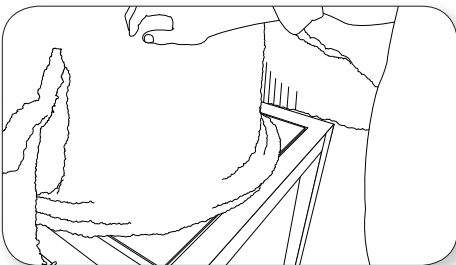
- 3 Remove the Front Hearth piece and place the Dome over the top of the Main Hearth. Make certain the front of the Oven is lined up, then replace the Front Hearth. Attach the Anchor Plate to the top of the Oven.



- 4 Lay the Insulating Blanket over the top of the Oven. Cut out a hole for the Flue Pipe, and cut the Insulation to line up with the front of the Oven. If you have any extra Insulation, put it on the top of the Oven.

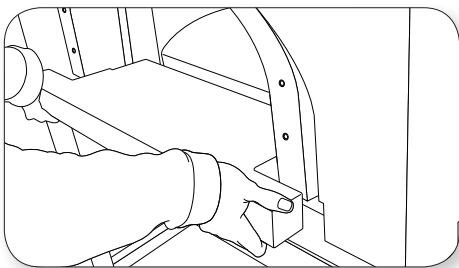
Note: Industrial-grade aluminum foil may be placed over the Insulation for moisture protection.

Note: It is important that you use all of the Insulation supplied to avoid a possible fire.

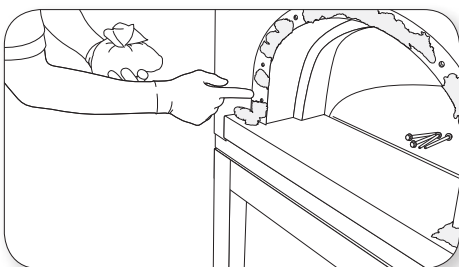


- 5 Cut the back of the Insulation with a razor blade and tuck it into place. Pull the sides of the Insulation around the back of the Oven. You can tie the Insulation with metal straps, or aluminum tape, or just leave it in place.

CBO-500 Assembly Instructions

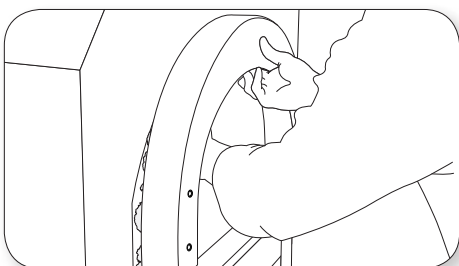


- 6 In this picture, you will see we have a Metal Shroud. If you are building a Stone or Brick Shroud, it should follow the contour of the Oven, but not rest on the Arch. Now slide the Front Hearth into place and abut up against the Middle Hearth as close as possible.



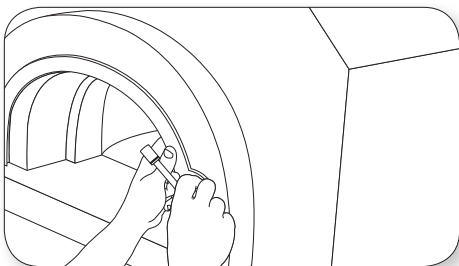
- 7 You are now ready to mortar the Arch to the Dome. Use the refractory mortar provided to completely seal the space between the Arch and Dome. You will also put some mortar on the Front Hearth under the Arch.
- You don't need a lot of mortar; just enough to make a seal. Place the mortar all the way around the Arch and on the Hearth on both sides under the Arch.

Note: Be very careful to not get any mortar in the mounting holes for the Arch and Door. If you do get mortar in the holes, attempt to clean it out immediately; the bolts will not go in all the way if mortar is present.



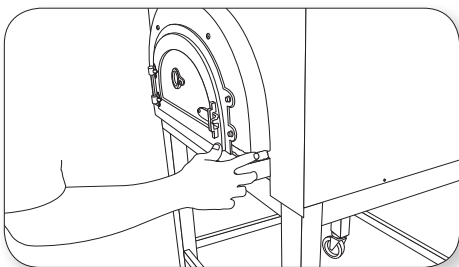
- 8 Line up the Arch and put the two top bolts in place. Tighten the bolts to hand-tight. Upon completion of the install, you will tighten the bolts more; at this time you just want to hold the Arch in place.

Note: Do not over-torque bolts or you may dislodge the threaded inserts!



- 9 Attach the Metal Door and insert the bolts to hold it in place. Once you have all four bolts in place, you should tighten them, but do not force it. You should create a nice seal between the Arch and the Dome with the mortar you used.

Note: Do not over-torque bolts or you may dislodge the threaded inserts!



- 10 Use some mortar to finish off the install. If the Shroud is brick or stone, you should also use mortar around the top of the Arch. If you are using a Metal Shroud, use a high-temp silicone on the top of the Arch to seal the joint with the Shroud.

Note: Each year you will need to touch-up the mortar and/or silicone for cosmetic reasons.



CBO-500 Operating Instructions

TO PROTECT THE INTERIOR OF YOUR OVEN FROM RAIN AND OTHER MOISTURE, A PROTECTIVE RAIN CAP *MUST BE INSTALLED* ON TOP OF THE FLUE PIPE TO ENSURE THAT MOISTURE DOES NOT GET INTO YOUR OVEN.

Operating Instructions

Please follow these instructions exactly as written. Failure to follow instructions may cause permanent damage to your Oven and your warranty may be void.

Although your Oven may seem dry once you complete the installation process, there are small amounts of moisture pockets that need to work their way out. *If you build a large fire in your Oven from the onset, you could compromise your Oven's longevity and cooking efficiency, and can ultimately cause permanent damage, which may void the manufacturer's warranty.*

When lighting the first fire, keep the flames low so the moisture can be slowly released from the Oven and surrounding masonry work. This curing process should be conducted at a temperature as close to 212°F (100°C) as possible (*do not exceed that temperature*) over a 2- to 3-day period.

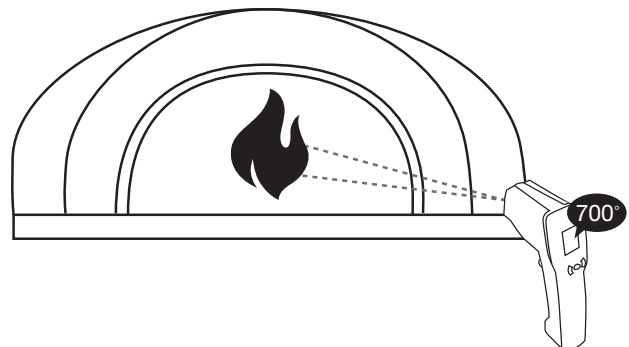
CAUTION: NEVER USE GASOLINE, GASOLINE-TYPE LANTERN FUEL, KEROSENE, CHARCOAL LIGHTER FLUID, OR SIMILAR LIQUIDS TO START OR FRESHEN UP A FIRE IN THIS OVEN. KEEP ALL SUCH LIQUIDS WELL AWAY FROM THE OVEN WHEN IT IS IN USE.

Note: Refer to "Curing Your Oven" on Page 21 .

A good suggestion is to build a fire in a separate location and place the coals into the Oven. You will generate heat without the flame and the Oven will cure as required.

Due to thermal expansion, small cracks will appear in the Dome or Hearth during the curing and cooking process. Do not worry; this is normal and the quality of your Oven will not be compromised.

After you have cured your Oven and are ready to start cooking, light a small fire and slowly build it up. The interior Dome of the Oven will at first turn black from the fire smoke. You will know the Oven temperature has reached 700°F when the inner walls turn from black to a whitish grey. This is a perfect temperature for many types of cooking. Use the included thermometer to check temperatures inside your Oven. You can just point and shoot to get a reading in any place in the Oven.



Note: Please refer to the manufacturer's instructions for proper use of the thermometer that is included with your Oven.

Note: You should re-cure your Oven if it has not been used for an extended period of time or if Oven has been exposed to excessive amounts of moisture.

Note: Your Oven is designed for burning solid, dried wood **only**. Do not burn scrap wood, compressed logs or other materials. Failure to follow this instruction may damage your Oven and void your warranty.

CAUTION: NEVER OBSTRUCT THE DAMPER OPENING WHILE OPERATING THE OVEN.

CBO-500 Best Practices

Other Precautions and Instructions

- **LOCAL REGULATIONS ABOUT WOOD-BURNING EQUIPMENT SHOULD BE CONSULTED.**
- **CBO-500 OVENS SHOULD BE INSTALLED BY A PROFESSIONAL OR SUITABLY QUALIFIED INDIVIDUAL.**
- **FOR INDOOR INSTALLATIONS, A SOURCE OF FRESH AIR INTO THE ROOM SHALL BE PROVIDED WHEN REQUIRED. CHECK WITH LOCAL BUILDING OFFICIALS REGARDING VENTILATION REQUIREMENTS.**
- **DO NOT USE PRODUCTS NOT SPECIFIED FOR USE WITH THIS OVEN.**
- **DO NOT INSTALL IN A MOBILE HOME.**
- **DO NOT CONNECT TO OR USE IN CONJUNCTION WITH ANY AIR DISTRIBUTION DUCTWORK. UNLESS SPECIFICALLY APPROVED FOR SUCH INSTALLATIONS.**
- **DO NOT USE CHEMICALS OR FLUIDS TO START THE FIRE.**
- **DO NOT BURN GARBAGE OR FLAMMABLE FLUIDS, SUCH AS GASOLINE, NAPHTHA OR ENGINE OIL.**
- **PLEASE USE EXTREME CAUTION AROUND THE OVEN. THE OVEN DOME, HEARTH, ARCH AND DOOR WILL BE EXTREMELY HOT WHEN IN USE AND FOR HOURS AFTER USE. KEEP CHILDREN, CLOTHING AND FURNITURE AWAY. CONTACT MAY CAUSE SKIN BURNS.**
- **NEVER ALLOW ANYONE UNDER THE AGE OF 18 TO OPERATE THE OVEN.**
- Do not throw chunks of wood violently into the Oven.
- Each time you light a fire, make sure the fire covers as much of the Hearth surface as possible.
- Always use dry hard woods (dried for at least two years)! If you see moisture coming from the logs while they are on the fire, the wood is not dry. *Using wood that is not dry will cause the Oven to throw off a considerable amount of smoke and can also cause damage to the Oven because of the high moisture content.*
- The *first two times* you cook in your new Oven, cook something simple (for example, a pizza shell) *then throw it away* without actually eating what you have cooked. The third time, you can begin enjoying what you have cooked in your new Oven.
- Always pre-warm any cooking accessory (the CBO Grill, a cast iron pot, etc.) before you put it in the Oven. If you place a *cold* accessory on a *hot* Hearth, the thermal shock may cause the Hearth to crack. You can also add an Oven Rack so the pot or pan doesn't sit directly on the Hearth.
- The manufacturer is not responsible for eventual environment damages, nuisance or smoke and carbon particles.
- You should recure your Oven if it has not been used for an extended period of time or if Oven has been exposed to excessive amounts of moisture.
- In cold temperatures, bring your Oven up to temperature slowly.
- Never use frozen foods directly on the Hearth.
- Never use water, marinades or other liquids directly on the Hearth.
- **DO NOT OVER-FIRE!** When flame spills out of the Oven, you are over-firing.

- A protective rain cap *must be installed* on top of the Flue Pipe to ensure that moisture does not get into your Oven.
- **Ash Disposal:** Brush out the ashes after each use with your CBO Wire Brush. Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a non-combustible floor or on the ground, well away from all combustible materials, pending final disposal. When the ashes are disposed of by burial in soil or otherwise locally dispersed, they should be kept in the closed container until all cinders have thoroughly cooled.

Regular Maintenance

Your CBO-500 Oven will last years if you follow these simple, regular maintenance tips:

- Never use any cleaning products inside the Oven! Heat the Oven properly to clean it.
- The Decorative Door will occasionally show wear. Take a piece of steel wool to the Door, lightly, and repaint the Door with black Stove Pipe Spray Paint available at your local hardware store.
- Lubricate the Decorative Door hinges on a regular basis.
- **Creosote-Formation and the Need for Removal.** When wood is burned slowly, it produces tar and other organic vapors that combine with expelled moisture to form creosote. The creosote vapors condense in a relatively cool Oven Flue and Exhaust Hood of a slow-burning fire. As a result, creosote residue accumulates on the Flue Lining and Exhaust Hood. When ignited, this creosote makes an extremely hot fire. To reduce the risk of a creosote fire, inspect the Flue Connection/Anchor Plate on a regular basis. Make sure it is free from any buildup. If you have buildup, use a wire brush to clean it. Contact your local municipal or provincial fire authority for information about how to handle a chimney fire. Have a clearly understood plan for how to handle a chimney fire.
- Inspect the Flue Pipe on a regular basis. Make sure it is in good repair and is seated securely into the Flue Connection/Anchor Plate. If you are using a Single-Wall Pipe, check for rust. If rust is found, replace the Flue Pipe.
- Inspect your Flue Cap to ensure there is no buildup blocking the flow of air. If you have any buildup, you can use a wire brush to clean it.
- Touch-up the mortar around the Arch to maintain a nice finished look. You can use any refractory mortar found at your local hardware store.
- If you use the CBO Metal Shroud in your install, cover the Shroud with an inexpensive grill cover to help protect the Oven from the elements when not in use. The Oven must be cool to the touch before it can be covered.
- When using any CBO accessory, please do not allow any type of liquid to touch the Hearth or Dome. For example: When cooking steak on the Grill Grate, you need to create a bed of coals underneath the Grill Grate to "catch" the drippings. You could also use the Griddle as a "catch basin" underneath the Grill Grate.

If you have any questions about the use and care of your CBO-500 Oven, please send us an email to info@chicagobrickoven.com.

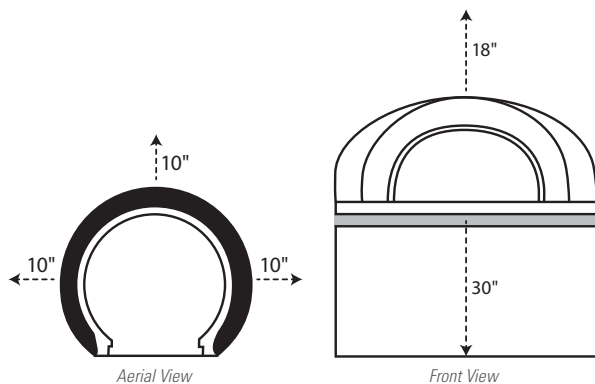
CBO-750 Pre-Assembly

INSTALL AND USE ONLY IN ACCORDANCE WITH CHICAGO BRICK OVEN'S INSTALLATION AND OPERATING INSTRUCTIONS (OR EQUIVALENT). CONTACT LOCAL BUILDING OFFICIALS OR FIRE OFFICIALS ABOUT RESTRICTIONS AND INSTALLATION INSPECTION IN YOUR AREA.

Requirements for Clearance from Combustible Materials

To avoid the possibility of a fire, when installing your Chicago Brick Oven wood burning oven (either outdoors or indoors), you must adhere to the following requirements for minimum clearance between your Oven and any combustible materials.

- **Clearance around the Oven:** The sides and back of the Oven must be at least 10 inches away from combustible materials (*See Aerial View below*). The top of the Oven must have at least an 18-inch clearance and the bottom a 30-inch clearance from combustible materials (*See Front View below*).



- **Clearance around the Door Opening:** A minimum 30-inch clearance from combustible materials is required on each side of the Door opening and 36 inches from the front of the Door opening. (A Hearth extension may be required to meet these clearance requirements.)
- **Clearance from Wood Storage Area:** There must be a 7-inch clearance between the bottom Insulating Boards of the Oven and any wood storage areas that are under the Oven installation. To ensure the 7-inch clearance, it is recommended that you incorporate a non-combustible physical barrier or some other indicator of the distance within the wood storage area.

THE FACE OF THE ENCLOSURE MUST BE CONSTRUCTED OF A NON-COMBUSTIBLE MATERIAL.

WARNING: DO NOT PACK THE REQUIRED CLEARANCE AREAS WITH INSULATION OR OTHER MATERIALS. WHEN THIS OVEN IS NOT PROPERLY INSTALLED, A FIRE MAY RESULT. TO REDUCE THE RISK OF FIRE, FOLLOW THE INSTALLATION INSTRUCTIONS.

Requirements for Outdoor/Indoor Chimney Installations

When building the Chimney, it is important to refer to your local building code standards.

Every CBO-750 Oven comes with a CBO standard Anchor Plate that works with a Class "A" 6" Pipe. You can buy this pipe from any building or hearth manufacturer.

A minimum 24" pipe section is required. If you are assembling your Chimney at 90°, you can add additional 24" sections as required. (The Chimney Pipe cannot have a total bend of more than 30°) The taller the Flue Stack is, the further away the exhaust is from the cook!

Note: *The Chimney Connector shall not pass through an attic, roof space, closet or similar concealed space, or a floor or ceiling. Where passage through a wall or partition of combustible construction is desired, the installation must conform to the CAN/CSA-B365 installation code for Solid-Fuel-Burning Appliances and Equipment.*

Note: *For indoor installations that utilize a combustible enclosure, only a Class A Chimney should be used from the Anchor Plate on the Oven to the termination point outside of the building/structure. For outdoor non-combustible enclosures, a stainless steel connector can be used.*

Note: *Please refer to the Exhaust Hood manufacturer's recommendations for inspection, maintenance and cleaning.*

WARNING: THE CHIMNEY MUST BE OF A TYPE SUITABLE FOR SOLID FUEL. THE CHIMNEY AND THE REQUIRED CHIMNEY CONNECTOR MUST BE IN GOOD CONDITION AND KEPT CLEAN.

CAUTION: NEVER USE ANY COMBUSTIBLE MATERIALS NEAR THE ANCHOR PLATE OR FLUE STACK. WE RECOMMEND A MINIMUM 6" OF AIR SPACE BETWEEN THE ANCHOR PLATE AND FLUE AND ANY COMBUSTIBLE MATERIAL. AGAIN, CHECK WITH YOUR LOCAL BUILDING DEPARTMENT TO ENSURE YOU ADHERE TO LOCAL BUILDING CODES!

Arch Dome Insulation Blanket

Very important for correct functioning and life of the CBO-750 Oven!

The Oven Dome must be covered with the supplied Ceramic Fiber Insulation Blanket. The Blanket, which withstands high temperatures, should cover the entire surface area of the Dome. You can cut the Ceramic Fiber to insulate around the Metal Anchor Plate. Since most heat loss will occur at the Metal Anchor Plate and top of the Oven, you should ensure these spots are well-insulated. You can choose to insulate the Oven further by packing Vermiculite or other non-flammable insulating material above the Blanket. The better you insulate your Oven, the better it will perform!

Note: *It is important that you use all of the Insulation supplied to avoid a possible fire.*

Note: *All orders are FOB. Inspect all components for damage at time of delivery. Reject delivery if damaged or not on packing slip. If damages are discovered after delivery, contact your carrier for recourse.*

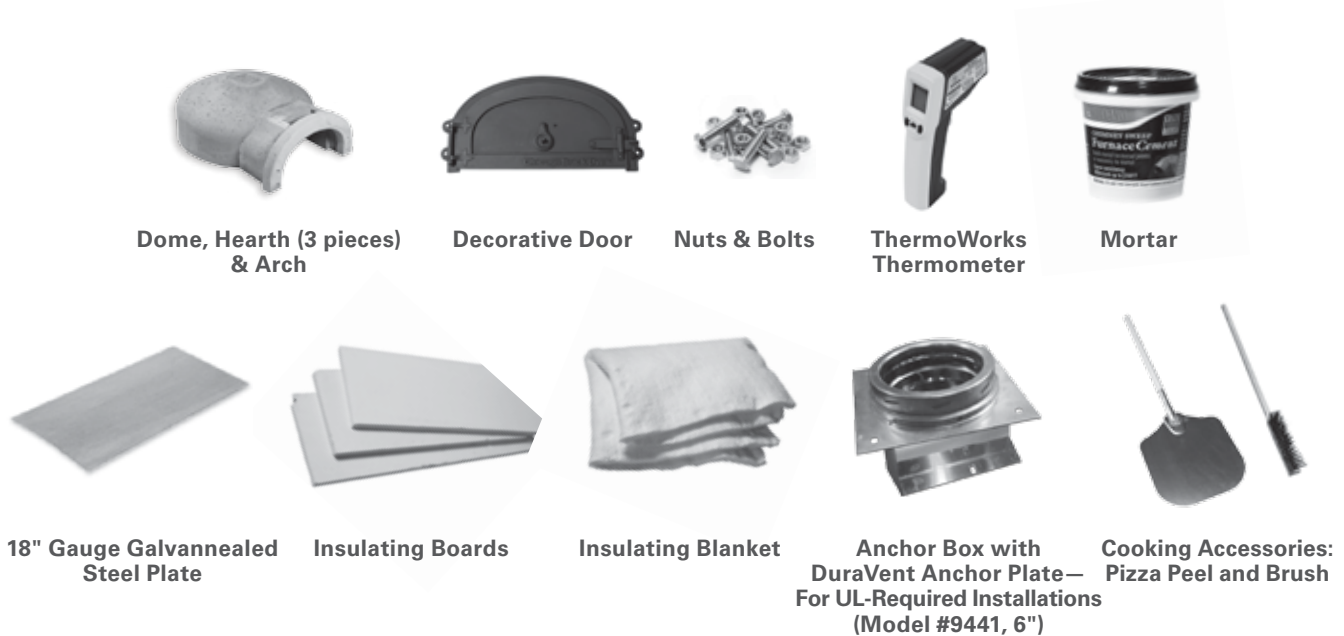
Note: *Any variance from the Chicago Brick Oven installation instructions or alterations made to prefabricated Ovens **without written approval from Chicago Brick Oven**, will void your warranty.*

Note: *Your Oven is designed for burning solid, dried wood **only**. Do not burn scrap wood, compressed logs or other materials. Failure to follow this instruction may damage your Oven and void your warranty.*

CBO-750 Assembly Instructions

**CBO-750 OVENS SHOULD BE INSTALLED BY A PROFESSIONAL
OR SUITABLY-QUALIFIED INDIVIDUAL.**

Parts and Components



Support Base

The CBO-750 Oven Support Base must:

- be constructed of masonry or metal
- have at least the same area dimensions as the external footprint of the Oven

You must check with your local Building Department to determine the amount of clearance required by local building codes between the Oven and Decorative Cover. CBO recommends you add at least 8" for the width (4" per side) and 5" for the depth (on the back side of the Oven) to accommodate the Decorative Cover and Insulation. Also see the *Requirements for Clearance from Combustible Materials* section on Page 12 of this manual.

CAUTION: DO NOT USE ANY COMBUSTIBLE MATERIALS IN THE CONSTRUCTION OF THE COVERING (SHROUD) OF THE OVEN. ALL BUILDING MATERIALS USED NEAR THE OVEN, METAL ANCHOR PLATE AND FLUE PIPE SHOULD BE NON-COMBUSTIBLE AND NEVER MADE OF WOOD.

The Support Base surface must be flat, level and strong enough to support the total combined weight of the Oven (500 lbs.) and the Decorative Cover design you choose.

The two vertical support feet of the Support Base are typically made of concrete block. The horizontal Support Base is typically made of a 4"-thick, steel-reinforced concrete slab. The standard height of the horizontal part of the Support Base is 42".

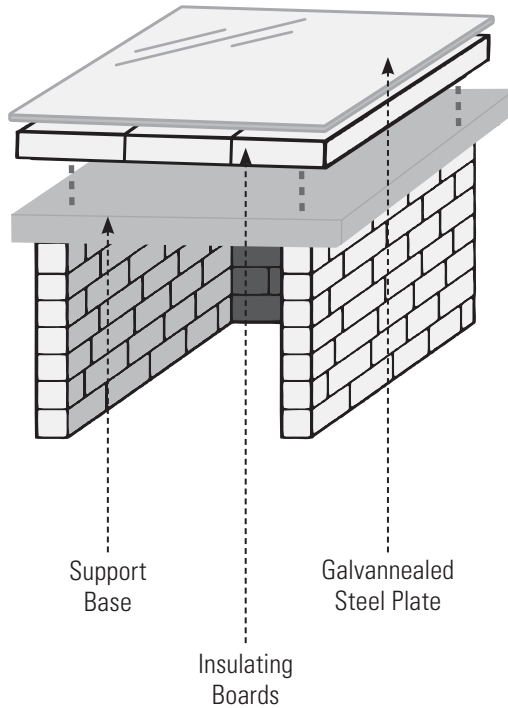
Note: *Imagine the Oven's Support Base as a table. The table's legs are concrete blocks and the tabletop is a 4"-thick concrete slab. To build the Support Base, you build the support legs out of concrete block, then on top of that leg base, you build a frame to pour a concrete slab (the tabletop). On the concrete slab (the tabletop), you position the Sub-hearth Insulation Boards, then the Hearth, then the Oven.*

CAUTION: TO AVOID THE POSSIBILITY OF A FIRE, NON-COMBUSTIBLE MATERIALS MUST BE USED IN THE CONSTRUCTION OF THE SUPPORT BASE AND ANY FRAMING USED AROUND THE OVEN.

CBO-750 Assembly Instructions

Hearth Insulation

Sub-hearth Insulation Board (supplied)



Your CBO-750 Oven comes with Insulation Boards (shipped in three pieces) that are placed under the 18-guage Galvannealed Steel Plate and both pieces of the Hearth for insulation.

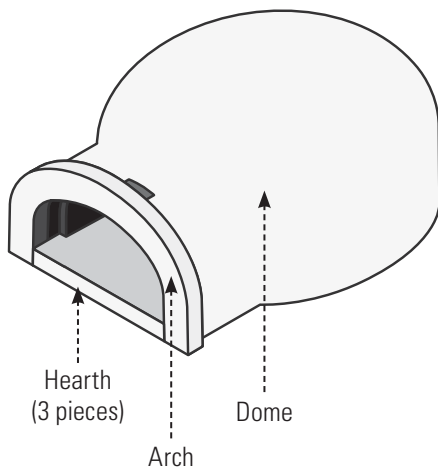
Place the Insulation Board on the Support Base. Next, lay the Galvannealed Steel Plate over the Insulation Board. Then set the Oven Base on the steel plate. Do not use any materials (mortar, cement, glue) to attach the Oven Base to the Galvannealed Steel Plate. *It is very important that the entire Oven Base come in contact with the Galvannealed Steel Plate.*

The Insulation Board must be cut so that it is flush, or slightly set back, with the front end of the Hearth, the Support Base and the two vertical support feet in order for the final Decorative Cover to fit properly and protect the Insulation Board from exposure to moisture. The Insulation Board can be cut-to-size with a regular jigsaw.

The Oven's decorative finish should be built on top of the Support Base, *not on top of the Insulation Board. Remember, the Insulation Board should not be exposed to the elements and should not get wet.*

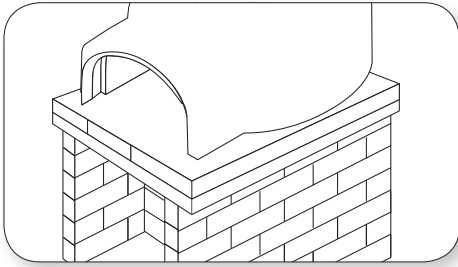
Note: *It is important that you use all of the Insulation supplied to avoid a possible fire. The sub-hearth insulation should not be exposed to the elements and should never get wet. It is recommended that you sweep or vacuum the Galvannealed surface to remove debris before hearth installation.*

Oven Assembly

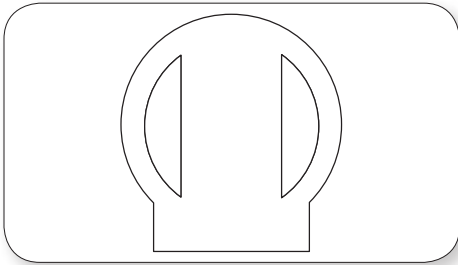


Shown is the final assembly of the three-piece CBO-750 oven. The final assembly will rest on the Galvannealed Steel Plate and Insulation Board on your support base.

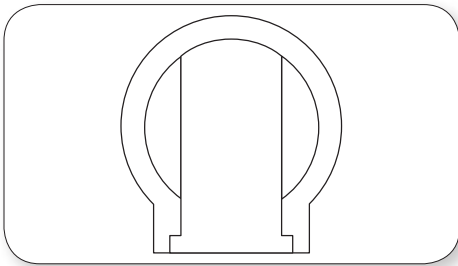
CBO-750 Assembly Instructions



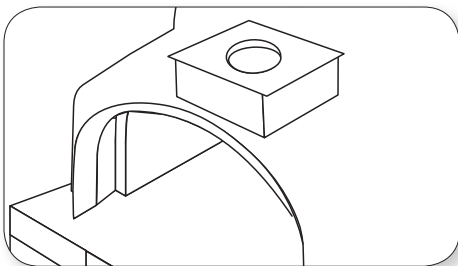
- 1 After you have built the Support Base and positioned the Insulating Boards and Galvanized Steel Plate as shown, you are ready to place the Dome assembly on the Galvanized Steel Plate. You have two Dome assembly placement options:
- You can align the front of the Dome assembly with the edge of the Galvanized Steel Plate and your 2" Arch Assembly and Door will overhang.
 - You can recess the Dome approximately 2" from the edge of the Galvanized Steel Plate to accommodate the Arch and Door Assembly.



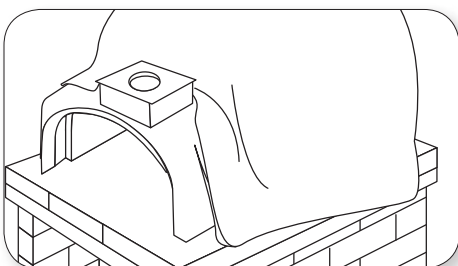
- 2 Place the two "wing" hearth pieces inside the Dome. The pieces should fit snug against the walls of the Dome. A Chicago Brick Oven is a custom-manufactured product so some variances may occur, but will not affect the performance of your Oven.



- 3 Finally, place the center Hearth piece into position. **DO NOT DROP** the center Hearth piece into position. The recommended approach is to gently slide the centerpiece into position. Align the edges of wing pieces to the edges of the centerpiece. A Chicago Brick Oven is a custom-manufactured product so some variances may occur, but will not affect the performance of your Oven.



- 4 Attach Anchor Box to the Dome assembly aligning the pre-drilled holes and included bolts. Install Anchor Box before attaching the Insulating Blanket to the Oven.

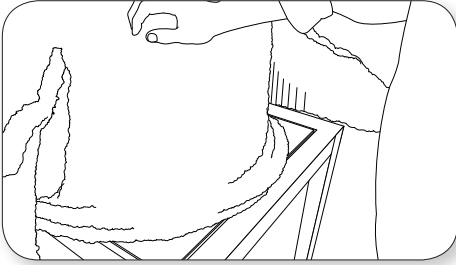


- 5 Lay the Insulating Blanket over the top of the Oven. Cut out a hole for the Flue Pipe, and cut the Insulation to line up with the front of the Oven. If you have any extra Insulation, put it on the top of the Oven.

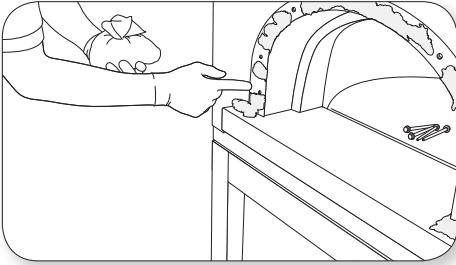
Note: Industrial-grade aluminum foil may be placed over the Insulation for moisture protection.

Note: It is important that you use all of the Insulation supplied to avoid a possible fire.

CBO-750 Assembly Instructions

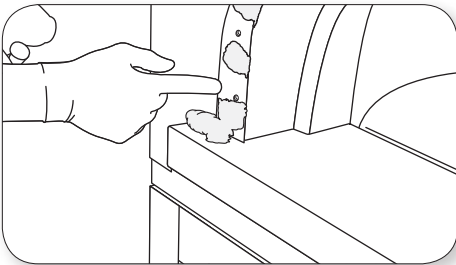


- 6 Cut the back of the Insulation with a razor blade and tuck it into place. Pull the sides of the Insulation around the back of the Oven. You can tie the Insulation with metal straps, or aluminum tape, or just leave it in place.

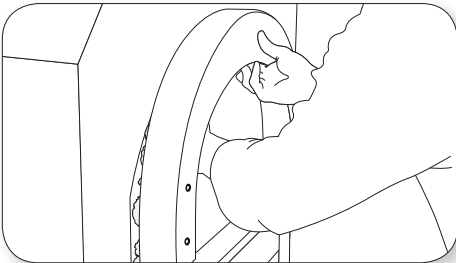


- 7 You are now ready to mortar the Arch to the Dome. Use the refractory mortar provided to completely seal the space between the Arch and Dome. You will also put some mortar on the Front Hearth under the Arch.

You don't need a lot of mortar; just enough to make a seal. Place the mortar all the way around the Arch and on the Hearth on both sides under the Arch.

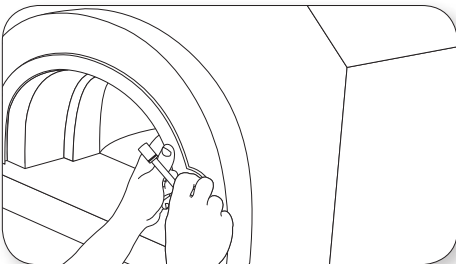


- 8 **Note:** Be very careful to not get any mortar in the mounting holes for the Arch and Door. If you do get mortar in the holes, attempt to clean it out immediately; the bolts will not go in all the way if mortar is present.



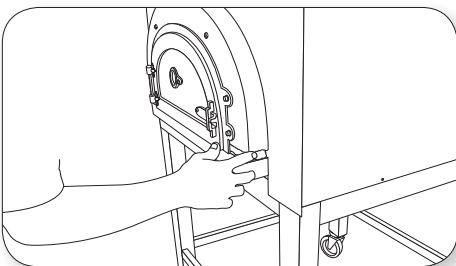
- 9 Line up the Arch and put the two top bolts in place. Tighten the bolts to hand-tight. Upon completion of the install, you will tighten the bolts more; at this time you just want to hold the Arch in place.

Note: Do not over-torque bolts or you may dislodge the threaded inserts!



- 10 Attach the Metal Door and insert the bolts to hold it in place. Once you have all four bolts in place, you should tighten them, but do not force it. You should create a nice seal between the Arch and the Dome with the mortar you used.

Note: Do not over-torque bolts or you may dislodge the threaded inserts!



- 11 Use some mortar to finish off the install. If the Shroud is brick or stone, you should also use mortar around the top of the Arch. If you are using a Metal Shroud, use a high-temp silicone on the top of the Arch to seal the joint with the Shroud.

Note: Each year you will need to touch-up the mortar and/or silicone for cosmetic reasons.



CBO-750 Operating Instructions

TO PROTECT THE INTERIOR OF YOUR OVEN FROM RAIN AND OTHER MOISTURE, A PROTECTIVE RAIN CAP *MUST BE INSTALLED* ON TOP OF THE FLUE PIPE TO ENSURE THAT MOISTURE DOES NOT GET INTO YOUR OVEN.

Operating Instructions

Please follow these instructions exactly as written. Failure to follow instructions may cause permanent damage to your Oven and your warranty may be void.

Although your Oven may seem dry once you complete the installation process, there are small amounts of moisture pockets that need to work their way out. *If you build a large fire in your Oven from the onset, you could compromise your Oven's longevity and cooking efficiency, and can ultimately cause permanent damage, which may void the manufacturer's warranty.*

When lighting the first fire, keep the flames low so the moisture can be slowly released from the Oven and surrounding masonry work. This curing process should be conducted at a temperature as close to 212°F (100°C) as possible (*do not exceed that temperature*) over a 2- to 3-day period.

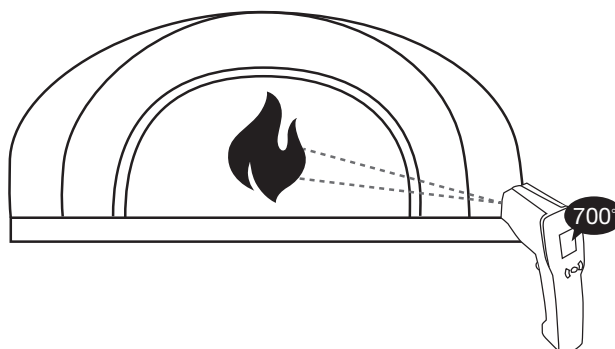
CAUTION: NEVER USE GASOLINE, GASOLINE-TYPE LANTERN FUEL, KEROSENE, CHARCOAL LIGHTER FLUID, OR SIMILAR LIQUIDS TO START OR FRESHEN UP A FIRE IN THIS OVEN. KEEP ALL SUCH LIQUIDS WELL AWAY FROM THE OVEN WHEN IT IS IN USE.

Note: Refer to "Curing Your Oven" on page 21.

A good suggestion is to build a fire in a separate location and place the coals into the Oven. You will generate heat without the flame and the Oven will cure as required.

Due to thermal expansion, small cracks will appear in the Dome or Hearth during the curing and cooking process. Do not worry; this is normal and the quality of your Oven will not be compromised.

After you have cured your Oven and are ready to start cooking, light a small fire and slowly build it up. The interior Dome of the Oven will at first turn black from the fire smoke. You will know the Oven temperature has reached 700°F when the inner walls turn from black to a whitish grey. This is a perfect temperature for many types of cooking. Use the included thermometer to check temperatures inside your Oven. You can just point and shoot to get a reading in any place in the Oven.



Note: Please refer to the manufacturer's instructions for proper use of the thermometer that is included with your Oven.

Note: You should re-cure your Oven if it has not been used for an extended period of time or if Oven has been exposed to excessive amounts of moisture.

Note: Your Oven is designed for burning solid, dried wood **only**. Do not burn scrap wood, compressed logs or other materials. Failure to follow this instruction may damage your Oven and void your warranty.

CAUTION: NEVER OBSTRUCT THE DAMPER OPENING WHILE OPERATING THE OVEN.

CBO-750 Best Practices

Other Precautions and Instructions

- **LOCAL REGULATIONS ABOUT WOOD-BURNING EQUIPMENT SHOULD BE CONSULTED.**
- **CBO-750 OVENS SHOULD BE INSTALLED BY A PROFESSIONAL OR SUITABLY QUALIFIED INDIVIDUAL.**
- **FOR INDOOR INSTALLATIONS, A SOURCE OF FRESH AIR INTO THE ROOM SHALL BE PROVIDED WHEN REQUIRED. CHECK WITH LOCAL BUILDING OFFICIALS REGARDING VENTILATION REQUIREMENTS.**
- **DO NOT USE PRODUCTS NOT SPECIFIED FOR USE WITH THIS OVEN.**
- **DO NOT INSTALL IN A MOBILE HOME.**
- **DO NOT CONNECT TO OR USE IN CONJUNCTION WITH ANY AIR DISTRIBUTION DUCTWORK. UNLESS SPECIFICALLY APPROVED FOR SUCH INSTALLATIONS.**
- **DO NOT USE CHEMICALS OR FLUIDS TO START THE FIRE.**
- **DO NOT BURN GARBAGE OR FLAMMABLE FLUIDS, SUCH AS GASOLINE, NAPHTHA OR ENGINE OIL.**
- **PLEASE USE EXTREME CAUTION AROUND THE OVEN. THE OVEN DOME, HEARTH, ARCH AND DOOR WILL BE EXTREMELY HOT WHEN IN USE AND FOR HOURS AFTER USE. KEEP CHILDREN, CLOTHING AND FURNITURE AWAY. CONTACT MAY CAUSE SKIN BURNS.**
- **NEVER ALLOW ANYONE UNDER THE AGE OF 18 TO OPERATE THE OVEN.**
- Do not throw chunks of wood violently into the Oven.
- Each time you light a fire, make sure the fire covers as much of the Hearth surface as possible.
- Always use dry hard woods (dried for at least two years)! If you see moisture coming from the logs while they are on the fire, the wood is not dry. *Using wood that is not dry will cause the Oven to throw off a considerable amount of smoke and can also cause damage to the Oven because of the high moisture content.*
- The *first two times* you cook in your new Oven, cook something simple (for example, a pizza shell) *then throw it away* without actually eating what you have cooked. The third time, you can begin enjoying what you have cooked in your new Oven.
- Always pre-warm any cooking accessory (the CBO Grill, a cast iron pot, etc.) before you put it in the Oven. If you place a *cold* accessory on a *hot* Hearth, the thermal shock may cause the Hearth to crack. You can also add an Oven Rack so the pot or pan doesn't sit directly on the Hearth.
- The manufacturer is not responsible for eventual environment damages, nuisance or smoke and carbon particles.
- You should re-cure your Oven if it has not been used for an extended period of time or if Oven has been exposed to excessive amounts of moisture.
- In cold temperatures, bring your Oven up to temperature slowly.
- Never use frozen foods directly on the Hearth.
- Never use water, marinades or other liquids directly on the Hearth.
- **DO NOT OVER-FIRE!** When flame spills out of the Oven, you are over-firing.

- A protective rain cap *must be installed* on top of the Flue Pipe to ensure that moisture does not get into your Oven.
- **Ash Disposal:** Brush out the ashes after each use with your CBO Wire Brush. Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a non-combustible floor or on the ground, well away from all combustible materials, pending final disposal. When the ashes are disposed of by burial in soil or otherwise locally dispersed, they should be kept in the closed container until all cinders have thoroughly cooled.

Regular Maintenance

Your CBO-750 Oven will last years if you follow these simple, regular maintenance tips:

- Never use any cleaning products inside the Oven! Heat the Oven properly to clean it.
- The Decorative Door will occasionally show wear. Take a piece of steel wool to the Door, lightly, and repaint the Door with black Stove Pipe Spray Paint available at your local hardware store.
- Lubricate the Decorative Door hinges on a regular basis.
- **Creosote-Formation and the Need for Removal.** When wood is burned slowly, it produces tar and other organic vapors that combine with expelled moisture to form creosote. The creosote vapors condense in a relatively cool Oven Flue and Exhaust Hood of a slow-burning fire. As a result, creosote residue accumulates on the Flue Lining and Exhaust Hood. When ignited, this creosote makes an extremely hot fire. To reduce the risk of a creosote fire, inspect the Flue Connection/Anchor Plate on a regular basis. Make sure it is free from any buildup. If you have buildup, use a wire brush to clean it. Contact your local municipal or provincial fire authority for information about how to handle a chimney fire. Have a clearly understood plan for how to handle a chimney fire.
- Inspect the Flue Pipe on a regular basis. Make sure it is in good repair and is seated securely into the Flue Connection/Anchor Plate. If you are using a Single-Wall Pipe, check for rust. If rust is found, replace the Flue Pipe.
- Inspect your Flue Cap to ensure there is no buildup blocking the flow of air. If you have any buildup, you can use a wire brush to clean it.
- Touch-up the mortar around the Arch to maintain a nice finished look. You can use any refractory mortar found at your local hardware store.
- If you use the CBO Metal Shroud in your install, cover the Shroud with an inexpensive grill cover to help protect the Oven from the elements when not in use. The Oven must be cool to the touch before it can be covered.
- When using any CBO accessory, please do not allow any type of liquid to touch the Hearth or Dome. For example: When cooking steak on the Grill Grate, you need to create a bed of coals underneath the Grill Grate to "catch" the drippings. You could also use the Griddle as a "catch basin" underneath the Grill Grate.

If you have any questions about the use and care of your CBO-750 Oven, please send us an email to info@chicagobrickoven.com.